



Subject		Year	Term
Design and Technology		9	3
Topic			
Food Preparation and Nutrition			
Content (Intent)			
Prior Learning (Topic)		Year 9 Food and Nutrition	
<p>Year 9 also moves into Food Preparation and Nutrition half way through the year. We will focus on Food Safety, Food Choice, Food Provenance, Preparation Skills and Food Science.</p> <p>They will cook Fajitas, Pineapple upside-down cake, Burgers, Spaghetti Bolognese, and savoury bread rolls.</p> <p>Students will cook Sticky chicken bao buns, Rocky roads, Pineapple upside-down cake</p>			
Future Learning (Topic)		Dependent on GCSE Choice	
What Knowledge and Skills will be taught (Implementation)		How will your understanding be assessed & recorded (Impact)	
<p>During the second half of this term, students will move to Food and Nutrition. They will study Diet through time, where our food comes from, what food poisoning is and how to be safe in the kitchen.</p> <p>They will cook a range of dishes that will both challenge and engage them and will always be offered the opportunity to adapt their recipes.</p> <p>Areas they will focus on :-</p> <ul style="list-style-type: none"> <li>• Food Safety,</li> <li>• Food Choice,</li> <li>• Food Provenance,</li> <li>• Preparation Skills</li> <li>• Food Science.</li> </ul>		<p><b>Assessment</b></p> <p>Several composite assessments will be used to move learning forward throughout the term. Students will be assessed on the Design and Technology, stands of assessment – Adapt a recipe, Planning, Making and Evaluation. Using the Success Sheets, students will self-assess their work and be given directed lesson time to improve their outcomes. The teacher will then mark the piece. These composite assessments, along with the summative assessment test, will contribute to the summative report that is reported to parents.</p>	
How can parents help at home?			
<p>Discuss the product with your child. You could also be your child’s client. Students will be given a homework task once a week that they need to complete once a week. Please check through this.</p> <p>Help them prepare ingredients for practical lessons - all information for ingredients will be on Teams at least 2 days before the practical.</p>			
Helpful further reading/discussion (including Reading and Vocabulary Lists)			
<p><b>Reading</b></p> <p><a href="http://www.foodafactoflife.co.uk">www.foodafactoflife.co.uk</a>  <a href="http://www.nhs.uk/change4life">www.nhs.uk/change4life</a></p>		<p><b>Vocabulary Lists</b></p> <p>Provenance  Hygiene  Adaptation  Danger Zone  Food Miles  Seasonality  Organic, Vegan, vegetarian</p>	